



# L A R U M B L A

## **Market Fish Ceviche**

Kaffir lime tiger milk, avocado, sesame tostadas, pepita salsa

32

## **Beetroot & Goat Cheese Crisps**

Baked tortilla, coriander oil

25

## **Leafy Green Salad**

Mixed leafy greens, spiced pepitas, broccoli, chardonnay vinaigrette

17

## **Jamon Iberico**

Cured nectarines, Clevedon buffalo curd, pistachios

38

## **Classic Spanish Potato Tortilla**

Manchego, roquette, preserved lemon dressing

25

## **Hand-Prepared Cantabrian Anchovies**

Heirloom tomatoes, sherry & capsicum dressing

37

## **Seafood Fideos**

Gurnard, mussels, clams tiger prawns, spicy tomato sofrito,

44

## **Grilled Fiordland Octopus**

Smoked garlic puree, marinated olives, charred sweet peppers, ancho chilli oil

43

## **Potato Bravas**

Chilli tomato sauce, garlic aioli

15

## **Wood Fired Chorizo**

Jalapeno coulis, apple & fennel salad

36

## **Grilled Beef Flat Iron Steak**

Chimichurri, pinot noir jus

41

## **Royalburn Lamb Eye-Fillet**

Charred eggplant & courgettes, hazelnut romesco, goat cheese, cured tomato

53

## **Chicken & Sausage Paella**

Saffron calasparra rice, portobello mushroom, oyster mushroom

55

## **Chef Selection**

Let us take care of you. Sit back, relax & enjoy a selection of our menu.

\$80pp. Minimum 2 persons.

Please notify us of any allergens, dietary requirements or time restrictions. Our kitchen uses dry ingredients that are processed in facilities that also process common allergens such as soy beans, tree nuts, lupin, wheat & other gluten cereals